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This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

New claims 73 & 74 are added. Claims 1, 2, 6-8, 11, 12, 15-17, 20-24, 27, 30, 32, 35-38, 40, 67-74 are pending.

1. [Currently Amended] A high temperature food preparation film comprising:

a blended monolayer thermoplastic elastomer film for use in high temperature cooking applications comprising:

from about 10 to about 40 40 to about 10 weight percent, based on the total weight of said blended monolayer thermoplastic film, of thermoplastic elastomer block copolymers; and

from about 60 to about 90 weight percent, based on the total weight of said blended monolayer thermoplastic film, of non-elastic polyesters; said high temperature cooking applications occurring at from about 212 degrees Fahrenheit to about 400 degrees Fahrenheit;

said blended monolayer thermoplastic elastomer film providing a water vapor barrier having a transmission coefficient of less than about 20 gms/100 in²/day, and an oxygen barrier coefficient of less than about 100 cc-mil/100 in²/day.

2. [Previously Presented] The high temperature food preparation film of claim 1, wherein said blended monolayer thermoplastic film has a tensile yield strength of at least 2900 pounds per square inch.

Claims 3-5 are Canceled.

- 6. [Previously Presented] The high temperature food preparation film of claim 1, wherein said thermoplastic elastomer block copolymers are selected from a group consisting of polyester-ester block copolymers, polyether-ester block copolymers, or combinations thereof.
- 7. [Previously Presented] The high temperature food preparation film of claim 1, wherein

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said non-elastic polyester is a reaction product of a carboxylic acid and a diol.

8. [Previously Presented] The high temperature food preparation film of claim 1, wherein the non-elastic polyester is polybutylene terepthalate.

Claims 9 & 10 are Canceled.

11. [Currently Amended] A high temperature food preparation film comprising:

a multi-layered thermoplastic elastomer film comprising:

a first layer comprising thermoplastic elastomer block copolymers; and

a second layer comprising non-elastic polyesters;

wherein said high temperature food preparation occurs at from about 212 degrees Fahrenheit to about 400 degrees Fahrenheit;

said <u>multi-layered</u> blended monolayer thermoplastic elastomer film not substantially adhering to food during said high temperature food preparation;

said multi-layered thermoplastic elastomer film providing a water vapor barrier having a transmission coefficient of less than about 20 gms/100 in²/day, and an oxygen barrier coefficient of less than about 100 cc-mil/100 in²/day.

12. [Previously Presented] The high temperature food preparation film of claim 11, wherein said multi layer thermoplastic film has a tensile yield strength of at least 4000 pounds per square inch.

Claims 13 and 14 are Canceled.

- 15. [Previously Presented] The high temperature food preparation film of claim 11, wherein said thermoplastic elastomer block copolymers are selected from a group consisting of polyester-ester block copolymers, polyether-ester block copolymers, or combinations thereof.
- 16. [Previously Presented] The high temperature food preparation film of claim 11, wherein said non-elastic polyester is the reaction product of a carboxylic acid and a diol.

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17. [Previously Presented] The high temperature food preparation film of claim 11, wherein

the non-elastic polyester is polybutylene terepthalate.

Claims 18 & 19 are Cancelled.

20. [Previously Presented] The high temperature food preparation film of claim 11, wherein

said first layer comprises an interior film layer and said second layer comprises an exterior

film layer.

21. [Previously Presented] The high temperature food preparation film of claim 11, wherein

said first layer has a film thickness from about .0001 to about .01 inches and said second

layer has a film thickness from about .0001 to about .01 inches.

22. [Previously Presented] The high temperature food preparation film of claim 11, further

comprising at least one additional layer comprising thermoplastic elastomer block

copolymers, non-elastic polyesters, or a combination thereof.

23. [Previously Presented] The high temperature food preparation film of claim 11, wherein

said multi-layered films are fabricated by:

co-extruding said first and second layers;

extruding the first and second layers separately, disposing the second layer on the first

layer, and forming the multi-layered film by rolling the first layer and second layer between a

heated roller; or

by disposing the first layer and the second layer between an interleaving adhesive

layer.

24. [Currently Amended] A high temperature food preparation bag comprising:

a sealed end:

at least one side wall extending away from said sealed end, each of said at

least one side wall having a distal edge; and

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an open end defined by said distal edge;

said bag formed from a blended thermoplastic elastomer film comprising:

from about 10 to about 40 40 to about 10 weight percent, based on the total weight of said thermoplastic film, of thermoplastic elastomer block copolymers; and from about 60 to about 90 weight percent, based on the total weight of said thermoplastic film, of non-elastic polyesters;

wherein said high temperature food preparation occurs at from about 212 degrees Fahrenheit to about 400 degrees Fahrenheit;

said thermoplastic elastomer film not substantially adhering to food during said high temperature food preparation;

said thermoplastic elastomer film providing a water vapor barrier having a transmission coefficient of less than about 20 gms/100 in²/day, and an oxygen barrier coefficient of less than about 100 cc-mil/100 in²/day.

Claims 25 & 26 are Canceled.

27. [Previously Presented] The high temperature food preparation bag of claim 24, wherein said blended monolayer thermoplastic film has a tensile yield strength of at least 2900 pounds per square inch.

Claims 28 & 29 are Canceled.

30. [Currently Amended] A high temperature food preparation bag comprising:

a sealed end;

at least one side wall extending away from said sealed end, each of said at least one side wall having a distal edge; and

an open end defined by said distal edge;

said bag formed from a multi-layered film comprising:

a first layer comprising thermoplastic elastomer block copolymers; and a second layer comprising non-elastic polyesters;

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wherein said high temperature food preparation occurs at from about 212 degrees Fahrenheit to about 400 degrees Fahrenheit;

said multi-layered thermoplastic elastomer film not substantially adhering to food during said high temperature food preparation

said multi-layered thermoplastic elastomer film providing a water vapor barrier having a transmission coefficient of less than about 20 gms/100 in²/day, and an oxygen barrier coefficient of less than about 100 cc-mil/100 in²/day.

Claim 31 is Canceled.

32. [Previously Presented] The high temperature food preparation bag of claim 30, wherein said multi-layered film has a tensile yield strength of at least 4000 pounds per square inch.

Claims 33 & 34 are Canceled.

- 35. [Previously Presented] The high temperature food preparation bag of claim 30 wherein said first layer that comprises an interior film layer and said second layer comprises an exterior layer.
- 36. [Previously Presented] The high temperature food preparation bag of claim 30 wherein said first layer has a film thickness from about .0001 to about .01 inches and said second layer has a film thickness from about .0001 to about .01 inches.
- 37. [Previously Presented] The high temperature food preparation bag of claim 30 wherein said thermoplastic film further comprises at least one additional layer comprising thermoplastic elastomer block copolymers, non-elastic polyesters, or a combination thereof.
- 38. [Previously Presented] The high temperature food preparation bag of claim 24 wherein said thermoplastic elastomer block copolymers are selected from a group consisting of polyester-ester block copolymers, polyether-ester block copolymers, or combinations Page 6 of 16

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thereof.

Claim 39 is Canceled.

40. [**Previously Presented**] The high temperature food preparation bag of claim 24 wherein the non-elastic polyester is polybutylene terepthalate.

Claims 41-66 are Canceled.

67. [Previously Presented] The high temperature food preparation bag of claim 30 wherein said thermoplastic elastomer block copolymers are selected from a group consisting of polyester-ester block copolymers, polyether-ester block copolymers, or combinations thereof.

- 68. [**Previously Presented**] The high temperature food preparation bag of claim 30 wherein the non-elastic polyester is polybutylene terepthalate.
- 69. [Previously Presented] The high temperature food preparation film of claim 1, wherein food products in contact with said blended monolayer thermoplastic elastomer film during said high temperature food preparation are not damaged due to adherence of said blended monolayer thermoplastic elastomer film to said food product during said high temperature food preparation.
- 70. [Previously Presented] The high temperature food preparation film of claim 11, wherein food products in contact with said multi-layered thermoplastic elastomer film during said high temperature food preparation are not damaged due to adherence of said multi-layered thermoplastic elastomer film to said food product during said high temperature food preparation.
- 71. [Previously Presented] The high temperature food preparation bag of claim 24, wherein food products in contact with said blended thermoplastic elastomer film during said Page 7 of 16

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high temperature food preparation are not damaged due to adherence of said blended thermoplastic elastomer film to said food product during said high temperature food preparation.

72. [Previously Presented] The high temperature food preparation bag of claim 30, wherein food products in contact with said multi-layered thermoplastic elastomer film during said high temperature food preparation are not damaged due to adherence of said thermoplastic elastomer film to said food product during said high temperature food preparation.

73. [New] A high temperature food preparation film comprising:

a blended monolayer thermoplastic elastomer film for use in high temperature cooking applications comprising:

from about 60 to about 90 weight percent, based on the total weight of said blended monolayer thermoplastic film, of thermoplastic elastomer block copolymers; and

from about 10 to about 40 weight percent, based on the total weight of said blended monolayer thermoplastic film, of non-elastic polyesters; said high temperature cooking applications occurring at from about 212 degrees Fahrenheit to about 400 degrees Fahrenheit;

said blended monolayer thermoplastic elastomer film providing a water vapor barrier having a transmission coefficient of less than about 20 gms/100 in²/day, and an oxygen barrier coefficient of less than about 100 cc-mil/100 in²/day.

74. [New] A high temperature food preparation bag comprising:

a sealed end;

at least one side wall extending away from said sealed end, each of said at least one side wall having a distal edge; and

an open end defined by said distal edge;

said bag formed from a blended thermoplastic elastomer film comprising:

from about 60 to about 90 weight percent, based on the total weight of said thermoplastic film, of thermoplastic elastomer block copolymers; and

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from about 10 to about 40 weight percent, based on the total weight of said thermoplastic film, of non-elastic polyesters;

wherein said high temperature food preparation occurs at from about 212 degrees Fahrenheit to about 400 degrees Fahrenheit;

said thermoplastic elastomer film providing a water vapor barrier having a transmission coefficient of less than about 20 gms/100 in²/day, and an oxygen barrier coefficient of less than about 100 cc-mil/100 in²/day.